

Placer County Health and Human Services Department

Richard J. Burton, M.D., M.P.H.Health Officer and Director

Jill Pahl, R.E.H.S.

Director, Environmental Health

Food Facility Pre-inspection Checklist

This checklist represents the major areas which are evaluated during our routine inspections of your food facility. It is designed to help you to evaluate the sanitation of your food facility and assist you in preparation for our inspection of your food facility. The items that you cannot check off are considered violations during our inspection, and will need correction. For assistance please contact the district Health Inspector or this office. This office wishes to assist in achieving the highest food safety standards.

FOOD SAFETY

| | Food is purchased from an approved source (licensed by the county, state, or federal government). | |
|---------------------|---|--|
| | Food is inspected and found to be free from contamination, adulteration, and spoilage. | |
| | Unpackaged foods which have been served to the customer are discarded. | |
| | All foods are stored a minimum of 6 " off the floor. | |
| | Restrooms are not used for the storage of food, equipment, or food service supplies. | |
| | Adequate protection is provided for all paper products. | |
| | Food is being protected from dirt, unnecessary handling, over-head leakage, and other forms of contamination. | |
| | All food storage containers have proper covers and are properly labeled. | |
| | Foods are dispensed in the self-serve area in an approved manner. | |
| | The use of sulfites in perishable foods is prohibited. | |
| | | |
| | Raw food to be stored separately from cooked. food | |
| | Shellfish tags kept for 90 days, warning signs posted. | |
| | Foods are inspected upon receipt for approved source, wholesome condition. Packaging protects the integrity of product, and signs of spoilage. | |
| TEMPERATURE CONTROL | | |
| | Potentially hazardous foods are maintained below 41°F or above 135°F. | |
| | A thermometer, accurate to + or -2°F, is provided either as an integral part of the refrigerator (dial outside), or is located inside each unit at its warmest point in a readily visible location. | |
| | An accurate metal probe thermometer or thermo couple, suitable for measuring food | |
| | temperatures, is readily available and is being used to check food temperatures. | |
| | Food products are being thawed in one of the following methods only: a) in refrigeration | |
| | units, b) under cold running, potable water of sufficient velocity to flush loose food particles, | |
| | c) in a microwave oven, d) as part of the cooking process. | |
| | Frozen food is maintained in a frozen state. | |
| | Thawed food items are not refrozen unless cooked first. | |
| | Rapid cooling and reheating procedures used for all perishable foods. | |

| PERSON | | |
|----------------------|---|--|
| | All food employees shall have adequate knowledge of, and shall be properly trained in food afety as it relates to their assigned duties. | |
| □ E b n □ E | Employees wash their hands with soap and warm water for any of the following reasons: a) before starting work, b) immediately after using the restroom, c) between tasks, d) any time needed to prevent food contamination. Employees handling food or utensils have no open sores, and are not sick. Employees are wearing clean outer garments. | |
| □ T □ H □ E □ C | Tongs or other implements are used for handling food products. Hair of employees is properly confined. Employees do not smoke or use tobacco inside the facility. Clothing and personal effects are stored away in a proper manner away from foods and cood related items. Each food facility is required to have at least one person that has successfully completed an approved "Food Safety Certification Exam". | |
| WATER AND SEWAGE | | |
| □ A □ P □ C | All sinks are fully operable with hot and cold water under pressure. All sinks drain properly. Floor drains and floor sinks are in good working order/clean. Plumbing is in good repair, not leaking. Pross connection control device in properly installed and in good repair. (Vacuum breakers | |
| □ G □ M | and back flow preventers) Grease traps are routinely cleaned. Mop and cleaning water is properly disposed of into the waste plumbing and not to the pround surface. | |
| EQUIPMENT | | |
| a □ Ir | All equipment (i.e., stoves, grills, refrigerators, tables, sinks, etc.) is clean, well-maintained, and properly washed and sanitized. hoperable equipment has been repaired or replaced (removed from the facility). Only approved equipment is installed in an approved manner & location. | |
| UTENSILS | | |
| □ N w | Aultiservice utensils are being washed by one of the following means only: a) manually washed in an approved three compartment sink (wash-rinse-sanitize), b) chemical sanitizing dish machine) conforming to ANSI standards, c) high temperature sanitization. | |
| | Testing materials to adequately test sanitizing methods are readily available and used. All utensils are clean, sanitized and well-maintained. Damaged or unapproved utensils have been repaired or replaced. Utensils are properly protected during storage. | |
| □F | S/WALLS/CEILINGS Floors are clean, well-maintained and in good repair. Valls, ceilings and windows are clean, well-maintained and in good repair. | |
| o T | DRESSING ROOM/HANDWASHING SINKS Toilet facilities are clean, well-maintained and in good working order. Self-closing doors in toilet and dressing rooms are working properly. | |

| | Single service soap and towel dispensers above all hand wash sinks are operable and well stocked. Toilet tissue dispensers are well stocked. Legible hand washing signs are properly posted. Ventilation is provided in each restroom and is in proper working order. |
|------|--|
| | AND VENTILATION Adequate lighting and ventilation is provided throughout the facility. Exhaust ventilation filters are clean and well-maintained. Light fixtures have approved safety covers. |
| PEST | CONTROL Facility is free from insect and rodent infestations. Live animals, birds, or fowl are not allowed in food facilities unless they are "Service Animals" as defined the California Health & Safety Code section113903 and the "Common Terminology" document on the Placer County Environmental Health Website (LINK NEEDED). Outside doors and screen doors are self-closing and closures are in working order. Air curtains are operating properly. Only approved pesticides are used according to label directions. |
| | Trash containers and grease/rendering containers are leak-proof and covered. Plastic bags are tied before placing in refuse containers. Outside trash bins and grease\rendering containers are clean and in good repair and the lids are closed. Outside premises and refuse areas are clean and well-maintained. Cardboard and recyclables are properly stored. |
| | Hazardous substances (cleaning materials) are properly labeled and stored away from food products. There are no living quarters within the facility. No smoking and first aid signs (choking) are properly posted. Cleaning equipment and soiled linens are properly stored. Returned, damaged, or unlabeled food products are properly stored. Facility has a current Placer County Food Facility Permit to operate and it is conspicuously posted. |